Food Chemistry **38** (1990) 315–317

CONTENTS OF VOLUME 38

Number 1

Indices of Quality and Maturity for Different Commercial Sizes of Pea Seed for Canning 1
GASPAR ROS & FRANCISCO RINCÓN (Spain)

Characterisation and Crystallisation of an 11S Seed Storage Globulin from Coconut (*Cocos nucifera*) 11
H. J. CARR, G. W. PLUMB, M. L. PARKER & N. LAMBERT (UK)

Effect of Germination and Fermentation on Available Carbohydrate Content of Pearl Millet 21
NEELAM KHETARPAUL & B. M. CHAUHAN (India)

Polyphenol Oxidase from Artichoke (*Cynara scolymus* L.) 27
ONOFRIO LEONI, SANDRO PALMIERI, VINCENZO LATTANZIO (Italy) & CHRISTIAAN F. VAN SUMERE (Belgium)

Thiols in Flour and Baking Quality 41
J. A. D. EWART (UK)

Colour Characteristics of Cooked Cured-Meat Pigment and its Application to Meat 61
F. SHAHIDI & R. B. PEGG (Canada)

Research Note
Cellulase Inhibition by Polyphenols in Olive Fruits 69
ANTONIA HEREDIA, JUAN FERNÁNDEZ-BOLAÑOS & RAFAEL GUILLÉN (Spain)

Book Reviews 75

Number 2

Compositional and Pasting Characteristics of Plain-Dried and Parboiled Cassava (*Manihot esculenta* Crantz) 79
K. C. M. RAJA & S. V. RAMAKRISHNA (India)

Food Chemistry **38** (1990)—© 1990 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Combined Gas Chromatography–Mass Spectrometric Analysis of the Aroma Components of Cooked Taro (*Colocasia esculenta* L.) 89
GLESNI MacLEOD (UK)

Buckwheat Lipoxygenase: Inactivation by Gamma-Irradiation 97
H. MICHAEL HENDERSON, N. A. MICHAEL ESKIN & JOSEPH BORSA (Canada)

Multicomponent Flow Injection Analysis: Determination of Potassium and Calcium in Wine 105
L. ILCHEVA, R. YANAKIEV, V. VASILEVA & N. IBEKWE (Bulgaria)

Mineral Elements in Fresh and Canned Asparagus 113
G. ZURERA-COSANO & R. MORENO-ROJAS (Spain)

Liquorice, *Glycyrrhiza glabra* L.—Composition, Uses and Analysis 119
G. R. FENWICK (UK), J. LUTOMSKI (Poland) & C. NIEMAN (The Netherlands)

Digestible and Undigestible Carbohydrates in Autoclaved Legumes, Potatoes and Corn 145
MONICA SILJESTRÖM & INGER BJÖRCK (Sweden)

Short Communication

Changes in Alpha-Galactosidase Activity and Oligosaccharides During Germination and Incubation of Cowpeas (*Vigna unguiculata*) 153
S. R. ALANI, D. M. SMITH & P. MARKAKIS (USA)

Number 3

Comments on Recent Hypotheses for Glutenin 159
J. A. D. EWART (UK)

Mercury Content of Squid *Loligo opalescens* 171
JERZY FALANDYSZ (Poland)

The Interaction between Oxalic Acid and Divalent Ions—Mg^{2+}, Zn^{2+} and Ca^{2+}—in Aqueous Medium 179
OLUFEMI O. FABOYA (Nigeria)

Determination of Water Activity in Brie and Camembert Cheese Varieties by Four Different Methods 189
A. MARCOS, M. A. ESTEBAN & M. ALCALÁ (Spain)

The Relationship Between Lipid Composition and Oxidative Stability of Potato Granules 201
M. LILJA HALLBERG & H. LINGNERT (Sweden)

Changes in Fatty Acid Levels of Young Shoots of Tea (*Camellia sinensis* L.) due to Nitrogenous Fertilizers. 211
P. O. OWUOR, R. M. MUNAVU & J. W. MURITU (Kenya)

Analysis of Maleic Hydrazide in Potatoes by Competitive Inhibition Enzyme-Linked Immunosorbent Assay 221
R. O. HARRISON & J. O. NELSON (USA)

Book Reviews 235

Number 4

Nutrient Composition and Antinutritional Factors of *Dolichos lablab* L. Seeds . 239
R. K. DEKA & C. R. SARKAR (India)

Instantization and Evaluation of Some Traditional Egyptian Foods . . . 247
M. M. YOUSSEF (Egypt)

Organic Acids in Potato Tubers: Part 1—The Effect of Storage Temperatures and Time on Citric and Malic Acid Contents of Potato Tubers. 255
G. LISIŃSKA & K. ANIOŁOWSKI (Poland)

Starch and Protein Digestibility of Rice Bean (*Vigna umbellata*): Effects of Domestic Processing and Cooking Methods 263
DEEPINDER KAUR & AMIN C. KAPOOR (India)

Amino Acid Composition of Cumin Seed (*Cuminum cyminum* L.) 273
FARID H. BADR & EVG. V. GEORGIEV (Bulgaria)

The Mutagenicity of some Spanish Edible Mushrooms in the Ames Test . . 279
P. MORALES, E. BERMÚDEZ, P. E. HERNÁNDEZ & B. SANZ (Spain)

Effect of Diet on Caries-Inducing *Streptococcus mutans* Growth. 289
S. TANDON, A. R. PRABHAKAR & S. UDUPA (India)

The Effect of Pre-process Handling Conditions on the Ascorbic Acid Content of Green Leafy Vegetables 297
O. O. P. FABOYA (Nigeria)

Technical Note
Oligosaccharide Formation During the Hydrolysis of Lactose with Hydrochloric Acid and Cation Exchange Resin. 305
K. T. HUH, T. TOBA & S. ADACHI (Japan)